

## **II. CLAIMS**

1-17. (Cancelled)

18. (Previously Presented) A method of producing a food product portion, a plurality of food product slices (1) cut off from a block of sausage, cheese or ham (11) being shaped and deposited on a means (2) at a spacing (3) and conveyed away, characterised in that the food product slices (1) are then slowed down and piled up, such that the spacing (3) between the food product slices (1) is reduced.

19. (Previously Presented) A method according to claim 18, characterised in that the food product slices are folded and/or fluted.

20. (Previously Presented) A method according to claim 18, characterised in that the change in spacing during conveying of the food product slices (1) is brought about by changing the relative speed of two successive food product slices.

21. (Withdrawn) A device for producing food product portions, having a means (4) for shaping food product slices cut off from a block of sausage, cheese or ham (11), characterised in that it comprises a means (5) for changing the spacing (3) between the food product slices (1), wherein the means (5) slows down the food product slices (1) and piles them up.

22. (Withdrawn) A device according to claim 21, characterised in that the means (5) consists of a first and a second conveyor belt (2, 7), wherein the second conveyor belt

(7) exhibits a slower conveying speed than the first conveyor belt (2) to reduce the spacing (3) between two food product slices (1).

23. (Withdrawn) A device according to claim 22, characterised in that the first belt (2) forms a conveying plane with the second belt or the end (8) of the first belt (2) is arranged above the second belt (7).

24. (Withdrawn) A device according to claim 21, characterised in that the means (5) is a conveying obstacle, preferably a blocking rake (9).

25. (Withdrawn) A device for slicing food product blocks, comprising a means (4) for changing the shape of a food product slice (1), at least one parameter of the means (4) being adjustable and the at least one parameter being the position of the means (4) relative to the cutting plane and/or relative to the food product slice (1) as it falls, adjustment of the parameter(s) taking place during operation of the device, preferably during slicing, characterised in that it comprises a detecting means (10), which detects at least one characteristic of the food product block (11) to be sliced and/or of the cut-off food product slices (1) and changes at least one parameter of the means (4) as a function thereof.

26. (Withdrawn) A device according to claim 25, characterised in that adjustment is effected by at least one actuator.

27. (Withdrawn) A device according to claim 25, characterised in that the device comprises a belt (2) on which the food product slices (1) are deposited and in that the position of the means (4) preferably remains unchanged relative to the belt (2).

28. (Withdrawn) A device according to claim 27, characterised in that the characteristic is the height of the food product block, the thickness of the food product slices, the type of food product and/or the temperature.

29. (Withdrawn) A method of severing food product slices (1) from food product blocks, the shape of the food product slice being changed by a means (4) after severing, at least one parameter of the means (4) being adjustable, the at least one parameter being the position of the means (4) relative to the cutting plane and/or relative to the slice as it falls, the at least one adjustable parameter of the means (4) being changed during slicing of the food product block, characterised in that a detecting means (10) detects at least one characteristic of the food product block (11) to be sliced and/or of the cut-off food product slices (1) and at least one parameter of the means (5) is changed as a function thereof.